CHARBROILER

Models CB024, CB036, CB048

Please read this entire manual for installation and use of these charbroilers. Failure to follow these instructions could result in property damage, bodily injury or even death.

Contact local building or fire officials about restrictions and installation inspection requirements in your area.

SAVE THESE INSTRUCTIONS.

CB024

CB036

CB048

Version 15.3
03/2015

Patent Number
7900553

Serial Number: _____
Purchase Date: _____

Dear Cookshack Customer,

Your Charbroiler by Cookshack will produce great barbecue and smoked foods. It is easy to operate, clean, and maintain. Use this operator's manual to familiarize yourself with the charbroiler and its operation. If you have a question or problem not covered in the manual, call us at **1.800.423.0698** Monday through Friday, 9:00 a.m. to 4:00 p.m. CST or e-mail us at info@cookshack.com. You can also join the **Cookshack Barbecue Forum** on our website at www.cookshack.com which has high participation by both Cookshack customers and staff.

Your Charbroiler is ETL and NSF listed in the USA and Canada.

You must observe safe operating practices when using the charbroiler. Cookshack, Inc. assumes no responsibility for results of careless and dangerous operation of the Cookshack Charbroiler. All warranties are null and void if the practices described in the Operator's Manual are not observed.

Read the following instructions thoroughly and completely before using your charbroiler! Observe the instructions carefully. Be certain that you understand completely how it functions before attempting to operate it.

This charbroiler is intended for use as a food cooker. It is not intended for any use not specifically described in this manual. Misuse of this Charbroiler can result in serious injury and a fire hazard.

With these precautions in mind, enjoy your charbroiler and the delicious foods it will produce.

Stuart Powell

President and CEO
Cookshack Inc.
2304 N Ash Street
Ponca City, OK 74601

Find Cookshack on all your favorite Social Media!

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General Instructions and Safeguards

This equipment is designed and sold for commercial use only. Only licensed professionals should work on or service this equipment.

INSTALL IN NON-COMBUSTIBLE LOCATIONS ONLY! Clearance from non-combustible construction must be 6" from back and sides.

Do not store or use gasoline in the vicinity of this or any other appliance.

Keep the appliance area clear and free from combustibles.

Whenever working on or servicing this unit, ALWAYS disconnect the power.

This oven is equipped with a 3-prong plug for your protection from shock hazard. Always plug this unit directly into a properly grounded 3-prong receptacle.

WARNING! Exterior surfaces may be HOT!

CAUTION! FLARE-UPS CAN OCCUR UNEXPECTEDLY.

Make sure all operating personnel are instructed on the proper use of the oven.

Included Equipment

Once you have unpackaged your Charbroiler, you should find the following standard equipment:

- Operator's Manual
- 10 bags of pellets (20 lb. each)
- Grates (see Charbroiler Illustration for more details)
- Drip tray
- Heat deflector
- Grate Removal Tool

Installation Instructions

Local Code Officials should be consulted prior to installation.

Open hearth broilers create a good deal of heat and smoke and should be installed under an efficient exhaust hood.

We recommend a standard class 1 hood with fire suppression due to the small amount of particulate being released. However, some local codes may require a solid fuel hood.

The Charbroilers are pellet fired; however,the unit uses electricity to control the temperature and ignite the pellets. The unit should be plugged into a 120 volt 15 amp circuit.

Following is the recommended service spacing:

- 4" clearance all the way around the standard Charbroiler
- The optional lid will add 9" to the back of your Charbroiler and 25" to the height when open.

Electrical Specifications

CB024

- 120V, 5 amps

CB036

- 120V, 8 amps

CB048

- 120V, 11 amps

Operating Instructions

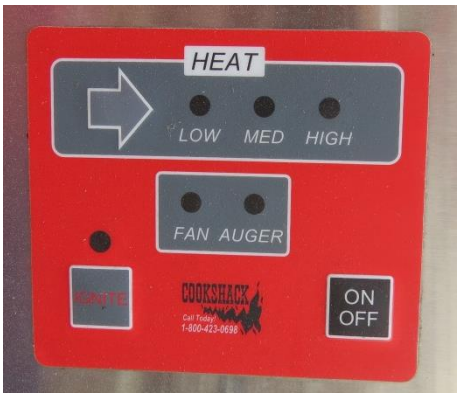


Figure 1-Charbroiler Controller

Before starting check the following:

1. Pellet level (your new Charbroiler was shipped with 200 lbs. pellets),
    - **Only 100% hardwood food-grade pellets** should be used in your charbroiler. Pellets should be no larger than ¼" in diameter and ¾" long. Use of heating fuel pellets can be harmful to both the food you are cooking and your Charbroiler.
2. Ensure the fire pot is clean and clear of ash.
3. Make sure the pellet slide is clean.
4. Ensure the Master On/Off Switch is ON.

When you turn the unit on, the igniters automatically come on for 10 minutes to start burning the pellets.

1. After 10 minutes, the igniters automatically go off.
2. While cooking, if you run out of pellets and the burner goes out, simply refill the hopper with pellets and press the igniter button to restart the burner.
3. The igniter will come on for 10 minutes and then automatically shut off.

Burners are controlled with an electronic controller with "Low," "Med," and High" settings. In order to light the burners:

1. Press the on/off button and adjust the controller to "Med."
2. **NOTE:** When the broiler is first lit, it will smoke for approximately 15 to 20 minutes as the fire starts as oils and impurities are burned off.
3. Once the unit lights, you will see smoke coming from the unit.
4. When this smoke clears and you see that each burner is lit, adjust the controller to the cooking temperature you desire.

5. **Always preheat charbroiler prior to cooking.**
6. For searing set the burner to "Hi."
7. For cooking and finishing set to "Med."
8. During slow times adjust the unit to "Low."

The broiler requires 100% hardwood food-grade pellets for operation.

- Before starting the unit, add pellets to the hopper.
- The unit will cook on "Hi" for approximately 4 hours without adding more pellets.

Once a week, the pellet hopper should be cleaned to remove all pellets and sawdust. We recommend using a shop vacuum once a week to clean the hopper area (see Charbroiler illustration for hopper location).

The drip tray is located at the bottom of the unit and is easily removed from the front of the unit. Water should be added to the drip tray and replaced as necessary (See **Figure 2**).

The drip tray helps prevent flare-ups and catches grease (see Charbroiler illustration for drip tray location).

Hot water vapors rising from the drip tray and through the combustion chamber helps reduce flare-ups. Exercise care when using your Charbroiler.

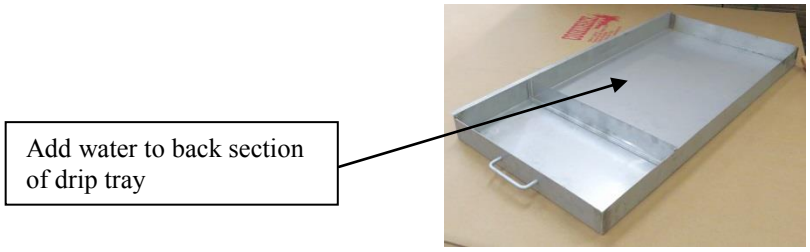


Figure 2-Drip Tray

Seasoning the Cooking Grates

1. Set the heat control switch to the "Low" position,
2. Preheat for 15 to 20 minutes.
3. Use a cloth to spread a thin film of cooking oil over the top of the grate surface.
4. Allow the film to remain on the grate for about 5 minutes.
5. Wipe the surface clean and apply another film of cooking oil.
6. Wipe the surface clean again.
7. The Charbroiler is now ready for use. The oil may smoke—this is normal.

Shut Down Instructions

Make sure the charbroiler is always shut down properly.

- If you have been running the unit on HI, drop down to LOW for at least 5 minutes before turning the unit off.
- Press the on/off button on each controller
- Do not unplug or turn Master On/Off Switch off for at least 15 minutes to allow unit fans to finish cooling down unit.

Cleaning Instructions

- After each use:
    - Clean the grates with a metal brush
    - Remove and wash/rinse out drip tray
    - Clean out fire pots of access debris
    - Remove and wash/rinse off heat deflector
    - Wipe exterior surfaces with detergent and a cloth (a non-abrasive cleaner can be used)
- Once a week:
    - We recommend using a shop vacuum to clean the pellet hopper and remove all pellets or sawdust

Limited Warranty Policy

Cookshack Charbroilers are guaranteed to be free from defects in material and workmanship under normal use and when installed in accordance with factory recommendations**. Warranty is voided unless 100% hardwood food-grade pellets are used.**

This limited warranty includes parts and labor for the first 90 days. Following the 90 day period, the two (2) year limited warranty is for parts only.

Cookshack, Inc.'s obligation under this warranty shall be to repair or replace at its option any part deemed defective upon examination by Cookshack, Inc., or its authorized agent, for a period of two (2) years from the date of sale.

Customer must obtain approval from Cookshack, Inc. before performing any service. Cookshack, Inc. is not responsible for any unauthorized service work.

1. The Limited Warranty extends to the original purchaser only.
2. To make claim or request for the Limited Warranty, the original purchaser must notify Cookshack, Inc. Customer Service for instructions as to the repair or replacement of the defective merchandise prior to attempting or contracting for repair of the oven. (See following page for Return Merchandise Policies).
3. The model number and serial number of the Cookshack Charbroiler must accompany any request for service to the oven.
4. The Limited Warranty shall not apply if the merchandise has been improperly installed; damaged due to abuse, misuse, misapplication, accident; or as a result of service or modification by any other than an authorized Cookshack, Inc. service agent.

There are no express warranties other than the limited warranty stated herein above. No warranties whether express or implied, including, but not limited to, any implied warranties of merchantability of fitness for a particular purpose, shall extend beyond the respective warranty periods described above.

Cookshack, Inc. shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in or use of the Cookshack Charbroiler, accessories and/or heating elements.

Additional information on obtaining service under this Limited Warranty is available on the following page or by contacting a Cookshack, Inc. Customer Service Representative directly at (800)423-0698.

Return Merchandise Policy

If you have merchandise that you believe is defective and requires repair or replacement:

1. Call Cookshack, Inc. at (800)423-0698. Ask to speak to a Customer Service Representative. Have your Charbroiler model number and serial number ready.

   If you are advised to return the merchandise to the factory for repair or replacement, please observe the following procedures.

2. You will be issued a return number. A Customer Service Representative will issue you a return number and/or mail you an instruction form (called a Return Merchandise Authorization) for returning the merchandise with the return number on it.

   All return merchandise must have a return number. Do not return merchandise without a return number.

3. Attach the return number to the merchandise.

   If you were sent a Return Merchandise Authorization, attach it to the merchandise you are returning.

   If you were issued a RETURN NUMBER by phone and not sent a Return Merchandise Authorization, attach a note to the merchandise with your name, address and RETURN NUMBER.

   Print the RETURN NUMBER on the outside of the return packaging.

4. Ship the merchandise back to Cookshack.

   Return the merchandise to Cookshack, Inc., shipping prepaid, F.O.B. destination, in the original container or equivalent.

   All return merchandise must be shipped to: Cookshack, Inc., 2304 N. Ash St., Ponca City, OK, 74601.

   You assume the risk of any loss or damage that occurs during transit due to improper packaging of the returned merchandise. Use the original container that the merchandise was shipped in or equivalent.

5. Repair or replacement of merchandise under warranty.

   Replacement or repairing defective merchandise is at Cookshack, Inc.'s option.

   If repair of merchandise is deemed necessary by Cookshack, Inc. you will be instructed as to the necessary arrangements in order to affect the repair of the merchandise.

If replacement merchandise is deemed necessary by Cookshack, Inc. you will be invoiced for the replacement merchandise upon shipment. Credit for merchandise under warranty deemed to be defective by Cookshack, Inc. will be issued upon return of the defective merchandise.

Credit may be denied if the returned merchandise is not found to be defective by Cookshack, Inc.; if it is not under warranty; if it is not received at Cookshack, Inc. 30 days after your RETURN NUMBER is issued; if it is damaged due to abuse, misuse, misapplication or accident; if it has been serviced or modified by any other than an authorized Cookshack, Inc. service agent; is not returned with an RETURN NUMBER; is not in clean condition; is not complete; is damaged or lost in transit.

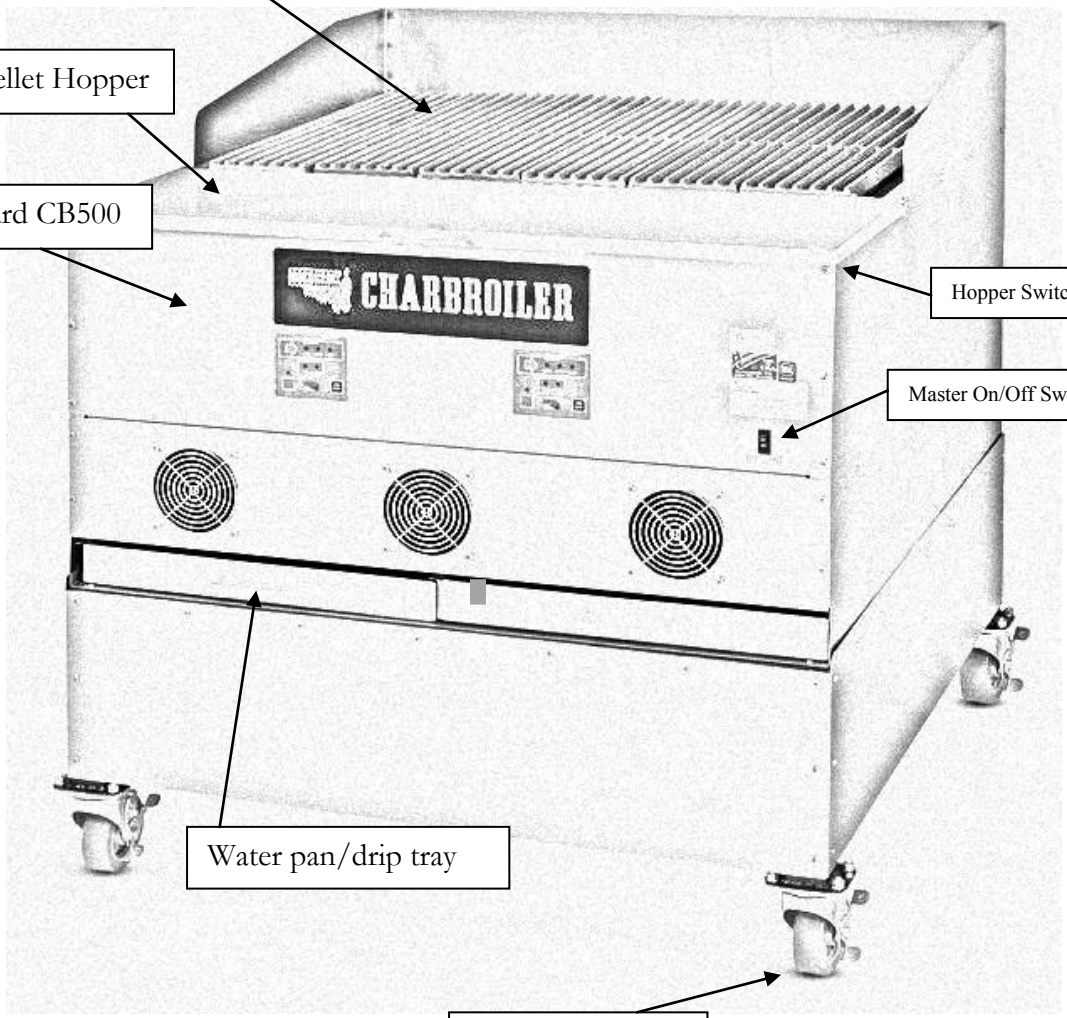
Replacement merchandise is sent to you via UPS Ground or common carrier. If you request replacement merchandise to be sent by faster service than UPS Ground or common carrier you shall incur the cost of shipping.

Charbroiler Illustration

Cooking Grates CB600
- (21½' X 6', approximately 15 lbs. per grate)

Quantity
CB024 (4)
CB036 (6)
CB048 (8)

Not Shown
Auger Motor PV514
Combustion Fan PV516
Relay PV682
Relay PV631
Igniter PV310
Power Cord PV461



Pellet Hopper

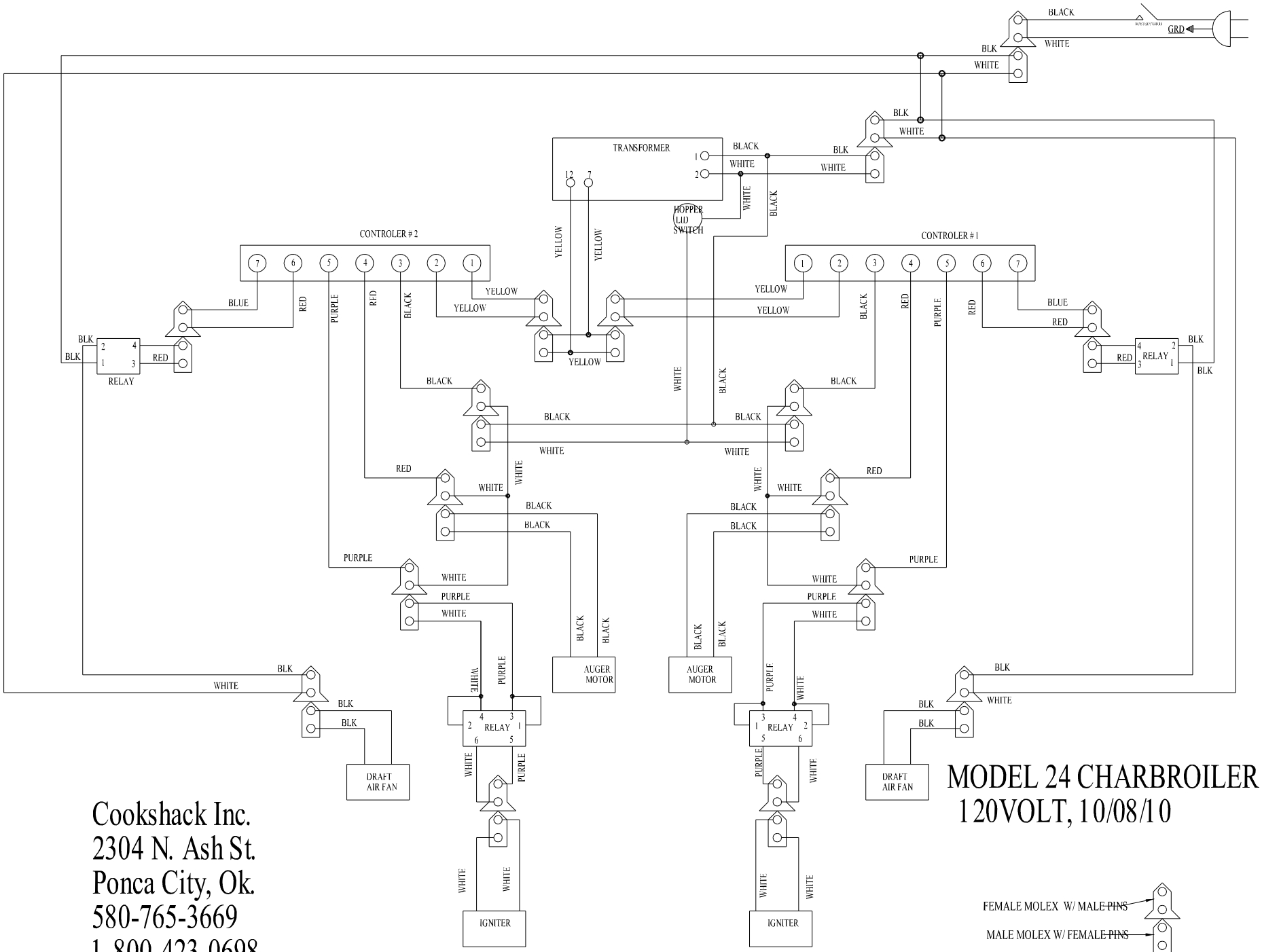
Control Board CB500

Hopper Switch PV366

Master On/Off Switch

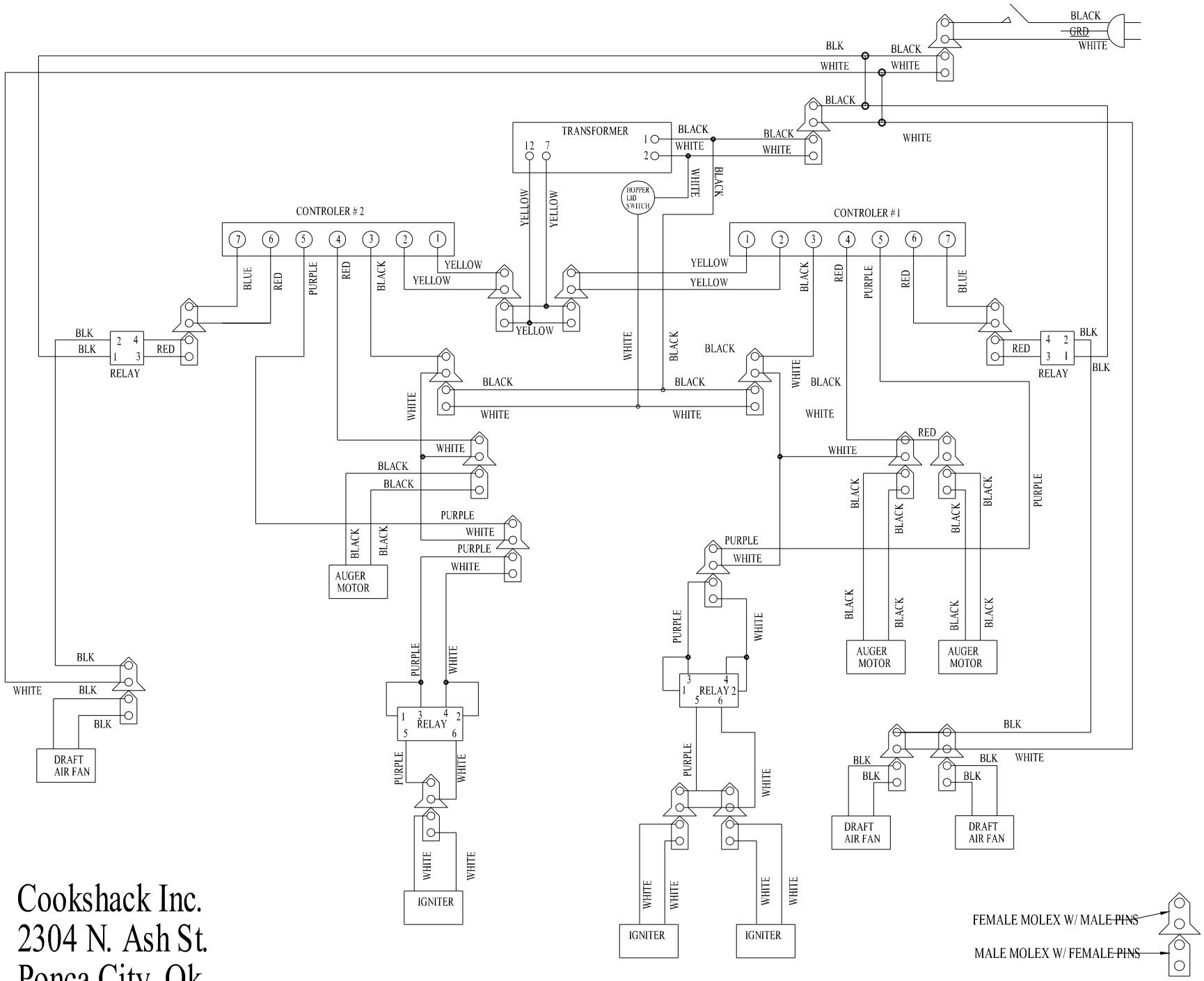
Water pan/drip tray

Caster PV175



MODEL 24 CHARBROILER
120VOLT, 10/08/10

Cookshack Inc.
2304 N. Ash St.
Ponca City, Ok.
580-765-3669
1-800-423-0698



Cookshack Inc.
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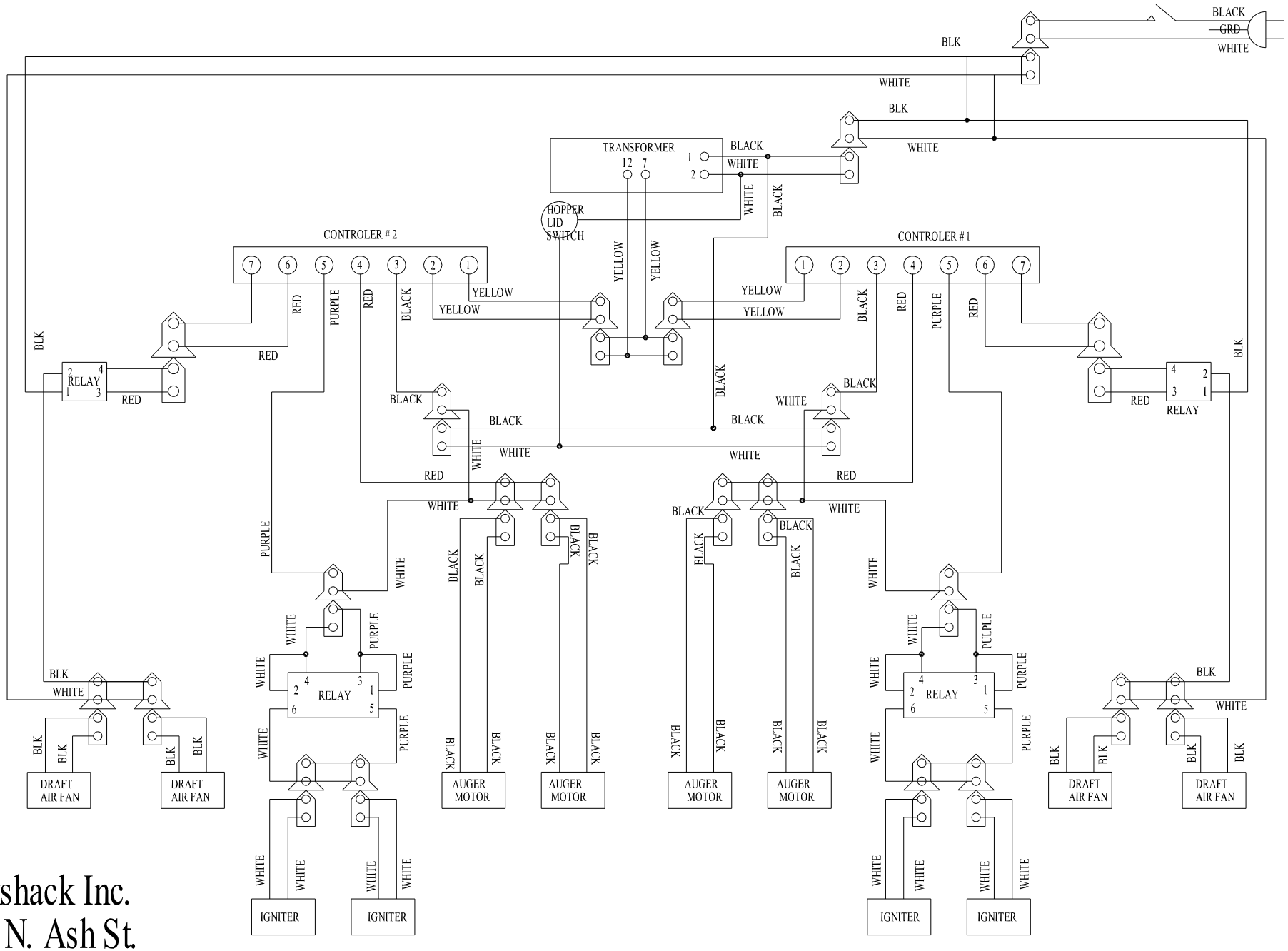
Ponca City, Ok.
580-765-3669
1-800-423-0698

MODEL 36 CHARBROILER, 120 VOLT

10/08/10



Cookshack Inc.
2304 N. Ash St.
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1-800-423-0698

MODEL 48 CHARBROLER, 120 VOLT
10/08/10

FEMALE MOLEX W/ MALE PINS

MALE MOLEX W/ FEMALE PINS